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INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

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Applicant's or agent's file reference P 03 038 WO	FOR FURTHER ACTION		See Form PCT/IPEA/416				
International application No. International filing of PCT/DK2004/000219 30.03.2004		(day/month/year)	Priority date (day/month/year) 07.04.2003				
International Patent Classification (IPC) or na	ational classification and I	PC					
A23G9/04, A23G9/14, A23G9/22							
Applicant							
TETRA LAVAL HOLDING & FINANCE S.A.							
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This report is the international prel Authority under Article 35 and tran	 This report is the international preliminary examination report, established by this International Preliminary Examining Authority under Article 35 and transmitted to the applicant according to Article 36. 						
2. This REPORT consists of a total of	f 5 sheets, including th	nis cover sheet.					
3. This report is also accompanied by	y ANNEXES, comprisir	ng:					
a. 🛛 sent to the applicant and to	the International Bure	au) a total of 3 sheets, a	as follows:				
sheets of the description, claims and/or drawings which have been amended and are the basis of this report and/or sheets containing rectifications authorized by this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions).							
sheets which supersede earlier sheets, but which this Authority considers contain an amendment that goes beyond the disclosure in the international application as filed, as indicated in item 4 of Box No. 1 and the							
oupplemental Box.							
b. (sent to the International Bureau only) a total of (indicate type and number of electronic carrier(s)), containing a sequence listing and/or tables related thereto, in computer readable form only, as indicated in the Supplemental Box Relating to Sequence Listing (see Section 802 of the Administrative Instructions).							
4. This report contains indications rel	ating to the following it	ems:					
Box No. I Basis of the opin	ion						
☐ Box No. II Priority							
☐ Box No. III Non-establishme	ent of opinion with rega	rd to novelty, inventive st	ep and industrial applicability				
☐ Box No. IV Lack of unity of it	nvention	, , , , , , , , , , , , , , , , , , , ,	ep and industrial approaching				
⊠ Box No. V Reasoned stater applicability; cita	· · · · · · · · · · · · · · · · · · ·						
☐ Box No. VII Certain defects in	n the international appli	cation					
☐ Box No. VIII Certain observat	lons on the internations	al application					
Date of submission of the demand		Date of completion of this	report				
31.01.2005		04.07.2005					
Name and mailing address of the internationa	ı	Authorized Officer					
preliminary examining authority: European Patent Office - P.B. 5	S18 Patenties - 0		ordinates Palentes.				
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INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/DK2004/000219

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	Box No. I Basis of the	report				
1.	With regard to the language filed, unless otherwise indi	ith regard to the language , this report is based on the international application in the language in which it wa ed, unless otherwise indicated under this item.				
	which is the language international searc publication of the i	n translations from the original language into the following language, of a translation furnished for the purposes of: h (under Rules 12.3 and 23.1(b)) nternational application (under Rule 12.4) hinary examination (under Rules 55.2 and/or 55.3)				
2.	With regard to the elements* of the international application, this report is based on <i>(replacement shave been furnished to the receiving Office in response to an invitation under Article 14 are referred report as "originally filed" and are not annexed to this report):</i>					
	Description, Pages					
	1-12	as originally filed				
	Claims, Numbers					
	1-15	filed with telefax on 31.01.2005				
	Drawings, Sheets					
	1/4-4/4	as originally filed				
	☐ a sequence listing and	d/or any related table(s) - see Supplemental Box Relating to Sequence Listing				
3.	The amendments have resulted in the cancellation of: the description, pages the claims, Nos. the drawings, sheets/figs the sequence listing (specify): any table(s) related to sequence listing (specify):					
4.	☐ This report has been established as if (some of) the amendments annexed to this report and listed below had not been made, since they have been considered to go beyond the disclosure as filed, as indicated in the Supplemental Box (Rule 70.2(c)). ☐ the description, pages ☐ the claims, Nos. ☐ the drawings, sheets/figs ☐ the sequence listing (specify): ☐ any table(s) related to sequence listing (specify):					
	* If item 4 applies	s, some or all of these sheets may be marked "superseded."				

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)

Yes: Claims

1-15

No: Claims

Inventive step (IS)

Yes: Claims Claims

1-15

No:

Industrial applicability (IA)

Yes: Claims

1-15

No: Claims

2. Citations and explanations (Rule 70.7):

see separate sheet

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Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

D1: PATENT ABSTRACTS OF JAPAN vol. 0050, no. 85 (C-057), 3 June 1981 (1981-06-03) -&; JP 56 029962 A (ICHIHARA TAKUZO), 25 March 1981

D2: WO 97/39637 A (UNILEVER PLC; UNILEVER NV (NL)) 30 October 1997 D3: US 5 024 066 A (GOAVEC JEAN-JACQUES) 18 June 1991 (1991-06-18)

Document D1 discloses (abstract, figure, claims) an apparatus for the production of ice cream comprising a first through flow freezer (1) for the cooling of a continuous flow of mass to about -10°C, a second through flow freezer (20) for further cooling of the continuous flow of mass to a lower temperature (-20°C).

Document D2 discloses (figure, page 3) an apparatus for the production of ice cream with solid ingredients comprising a freezer-barrel for the cooling of a continuous flow of mass and a mixing in arrangement near the end of the barrel (page 3 lines 16-19) for introducing fruit bits or nuts to the frozen ice cream. At the end of the screw the mass is extruded.

Document D3 discloses (figures, col.2, claims) an apparatus for the production of ice cream comprising a first through flow part (1) with a refrigerating jacket (col.2 l.28,29) suitable for the cooling of a continuous flow of mass, and a second through flow-freezer for further cooling of the continuous flow of mass to a lower temperature, and a mixing in arrangement (col.2 l.51-54) between the first through flow system and the second through flow systemt, for introducing solid particles to the ice cream.

Document US5024066 (D3) is considered to represent the most relevant state of the art, from which the subject-matter of claim 1,15 differs in that a first through-flow freezer is provided for cooling a continuous flow of mass to between -1°C and -10°C at its outlet.

The subject-matter of claims 1,15 is therefore new (Article 33(2) PCT).

The problem to be solved by the present invention may be regarded as the provision of a system for mixing-in of solid ingredients in the frozen ice cream mass when it has a temperature between -1°C and -10°C, where the viscosity is lower and thereby reducing the consumption of mechanical energy for mixing-in and distribution of the solid ingredients, and reducing the increase in temperature of the ice cream mass thereby.

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY (SEPARATE SHEET)

International application No.

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In D1 no hint is given that would solve the problem. Also none of the other prior art documents would lead the skilled person to the solution stated above. Thus the subject-matter of claims 1,15 also involves an inventive step (Article 33(3) PCT).

Claims 2-14 are dependent on claim 1 and as such also meet the requirements of the PCT with respect to novelty and inventive step.

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AMENDED CLAIMS

FILED 31 JANUARY 2005

- 5 1. Apparatus for the production of ice-cream mass with solid ingredients, which comprises
 - a first through-flow freezer (1) for the cooling of a continuous flow of mass to between -1°C and -10°C, preferably between -3°C and -7°C, at the outlet of the first through-flow freezer (1),
- 10 a second through-flow freezer (7) for further cooling of the continuous flow of mass, and
 - a mixing-in arrangement (6) for the mixing of solid ingredients into the continuous flow of mass between the first through-flow freezer (1) and the second through-flow freezer (7).
 - 2. Apparatus according to claim 1, where the second through-flow freezer (7) cools the mass to between -10°C and -20°C, preferably between -12°C and -16°C, at the outlet of the second through-flow freezer (7).
- 3. Apparatus according to claim 1 or 2, where the mixing-in arrangement comprises a wing pump (6).
 - 4. Apparatus according to any of the claims 1-3, where the second through-flow freezer (7) comprises a freezing cylinder with an inner, rotation-symmetrical freezing surface which is regularly scraped by rotation of a scraping arrangement (8).
 - 5. Apparatus according to claim 4, where the scraping arrangement (8) is a conveyor screw which comprises a plurality of screw flights (13-20), each of which extends in a helical path around a longitudinal axis, where at least two screw flights (13-16) extend over the same part of the longitudinal extent of the conveyor screw, and

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wherein the outer edges of the two screw flights (13-16) extend at different radial distance from the longitudinal axis.

- 6. Apparatus according to claim 5, wherein the said least two screw flights (13-16) extend over an inlet end part of the conveyor screw.
 - 7. Apparatus according to claim 6, wherein at least three screw flights (13-16) extend over the inlet end part of the conveyor screw, and where one of the least three screw flights (13) extends at a greater radial distance from the longitudinal axis than the least two other screw flights (14-16).
 - 8. Apparatus according to claim 7, wherein the at least two screw flights (14-16) which extend at a smaller radial distance from the longitudinal axis extend from the inlet end and at different longitudinal distance from the inlet end.
- 9. Apparatus according to any of the claims 5-8, where the pitch of the screw flights (13-16) at the inlet end of the conveyor screw is 0.9 to 1.4, preferably 1.1 to 1.3.
- 10. Apparatus according to any of the claims 5-9, wherein the pitch of the screw 20 flights (17-20) decreases along the length of the conveyor screw to 0.7 to 1, preferably 0.8 to 0.9, at an outlet end of the conveyor screw.
 - 11. Apparatus according to any of the claims 5-10, wherein at all places along the length of the conveyor screw there is at least one screw flight (13, 17-20) which extends at a given greater radius, so that the whole of the inner wall of a cylindrical cavity in which the conveyor screw is placed is scraped by rotation of the conveyor screw.
- 12. Apparatus according to any of the claims 5-11, wherein the screw flights (13, 17-20) which extend at a greater radial distance from the longitudinal axis extend

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discontinuously in the longitudinal direction, so that a peripherally extending opening exists between these screw flights (13, 17-20) at least at one position along the longitudinal direction.

- 13. Apparatus according to claim 12, wherein said opening or openings extend over 120 to 240° of the periphery, preferably over 150 to 210° of the periphery.
- 14. Apparatus according to any of the claims 5-13, wherein a second through-flow freezer comprises a driving element (W) which is arranged to drive the conveyor
 screw (8) at a speed of from 10 to 50 revolutions per minute, preferably from 20 to 35 revolutions per minute.
 - 15. Use of an apparatus according to any of claims 1-14 for the production of ice-cream mass with solid ingredients.

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